

THE DINING ROOM BY JAMES VILES

V I V I D

2-course \$95

E N T R É E

lightly cured kingfish + cultured cream + pomelo  
verde cavatelli + pecora curd + lemon + chive oil  
tuna crudo + wagyu bresaola + tomato + ananda capers

M A I N

o'connor tenderloin + unearthed mushrooms + kampot pepper sauce  
bbq murray cod + calamari + white beans + radish + tomato stock  
baked leek + cashew crème + kale + toasted nori and onion

D E S S E R T

brown sugar tart + yoghurt ice cream  
valrhona 80% komuntu chocolate pudding + warm chocolate mousse  
honey cake + steeped pear + jersey milk ice cream

@thediningroombyjamesviles

—  
kindly advise us of any allergies, dietary preferences or requirements.  
A credit card surcharge of 2% will apply to all credit card payments.  
10% surcharge on Sundays and 15% surcharge on public holidays.

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V I V I D

3-course \$125 | 3-course + snacks \$145

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# T A S T I N G M E N U

## VIVID

\$185

snacks to start

lightly cured kingfish + cultured cream + pomelo

fraser island spanner crab salad + orchard fruits + tarragon

murray cod + calamari + white beans + radish + tomato stock

o'connor tenderloin + unearthed mushrooms + kampot pepper sauce

brown sugar tart + yoghurt ice cream

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# VIVID

## ADDITIONS

malted sourdough + our butter \$6

sydney rock oysters, half doz \$45  
mignonette + lemon

## CAVIAR BY ANNA DUTCH

50 gr Siberian MP  
50 gr Oscietra MP  
pikelets + crème fraîche + chives

## CRIMSON SPIN

berries + mango + pineapple

\$25

## BENEVOLENT BLISS

archie rose vodka + mezcal vida + housemade lavender cordial

\$28

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